



Virginia Green Restaurants

Profile:



Coastal Grill Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Coastal Grill

Virginia Green Activities. When visiting Coastal Grill, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- ☒ **Recycling and Waste Reduction.** Glass bottles must be recycled by Green Restaurants, but other recycling is highly encouraged as well.
 - Recycle: Glass, Steel Cans, Grease, Plastic, Office Paper, Cardboard, Fluorescent Lamps
 - Tracking overall waste bills
 - Effective food inventory control to minimize wastes
 - Locally grown, organic, or sustainable-grown produce and other foods
 - Non-bleached napkins and coffee filters
 - Screen-based ordering system
 - Encouraging suppliers to minimize packaging and other waste materials
 - Two-sided copying and printing
 - Electronic correspondence and forms
 - Use of latex paints
 - Last-in/first-out inventory
- ☒ **Styrofoam and Disposables Reduction.** Green Restaurants should reduce if not eliminate the use of Styrofoam and disposables. If you must use disposables, use products that are bio-based, paper, or recyclable.
 - Disposable containers made from recycled content
- ☒ **Grease Recycling.** Grease should be collected and recycled. Grease filtering companies can also greatly reduce the amount of grease waste.
 - Filtering of grease
- ☒ **Water Efficiency.** Restaurants should have a "plan" for conserving and using water efficiently.
 - Tracking overall water usage and wastewater
 - Preventative maintenance of drips and leaks

- Discourage water-based clean-up, sweep first
- Low flow toilets

☒ **Energy Conservation.** Green Restaurants should have a “plan” in place to reduce overall energy consumption.

- Track overall energy bills
- Purchase EnergyStar computers, appliances, etc.
- High Efficiency Heating and Air Conditioning (HVAC)
- Scheduled preventive maintenance on HVAC
- Use of natural lighting
- High efficiency fluorescent ballasts and lamps

For more information on Coastal Grill, see www.coastalgrill.com or contact Jerry Bryan at JerryBryan@att.net .

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen.
Click on “Restaurants” to see other Green Restaurants.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

